



THE MARKET BASKET

What To Eat Where To Get It How To Cook It



Valentine Party Menu is Winner of Highest Award

Mrs. Charles Hunsberger, 846 S. Ninth st., was awarded the first prize of \$5 in this week's recipe contest of the Market Basket Department of The News-Times. The winner submitted a complete menu for a Valentine party, containing several tasty delicacies. An unusually large number of good recipes was submitted this week and Mrs. Hunsberger's contribution was selected, both because of its timeliness and excellent recipe.

The prize-winning recipe is as follows:

A Menu for the Valentine Party.
Cupid Salad Heart Sandwiches
Assorted Cakes Chocolate

CUPID SALAD
Place a round of pineapple on a leaf of lettuce. On top of pineapple place a spoonful of the following mixture: Diced celery, apples, nuts and dates mixed with mayonnaise. Cut small hearts from candied cherries and sprinkle over salad.

HEART SANDWICHES.
Cut sandwiches in heart shapes from thin slices of white bread. Butter the lower piece of bread, then cover with pimento cheese. In the center of the top heart shape, cut a smaller heart so that the pimento cheese will show through.

THE CAKES.
Use 1 1/2 cups sugar, 1/2 cup butter, 1 teaspoon salt, 5 teaspoons baking powder, 2 level cups flour, 1 cup milk, 1/2 teaspoon almond, 2 eggs whites beaten stiff. Frost with white icing, decorate with red candy hearts.

MRS. CHARLES HUNSBERGER, 846 S. Ninth st.

The following five women with their recipes won prizes of \$2 each:

TENDERLOINS STUFFED WITH OYSTERS.

Take two tenderloins, split them, season with pepper and salt. Make a dressing of a pint of oysters, a teaspoon of cracker crumbs. Season with salt, pepper and celery salt. Spread one tenderloin with dressing, putting the other half of tenderloin on top, then spread the top thick with dressing; tie together with string, bake as you would a chicken, bake until very fine.

MRS. HOMER P. MORLEY, 205 Cecil av., Buchanan, Mich.

GRAHAM CRACKER CAKE.

Cream 1 cup butter, work in 1 cup sugar, add well beaten yolks of three eggs, 3/4 cup sweet milk, 1 teaspoonful vanilla. Mix 2 teaspoons baking powder with 27 graham crackers rolled fine. Add whites of three eggs, which have been beaten until stiff and dry. Fold in first part and bake in two square layers in moderate oven.

Filling for Cake.

2 cup powdered sugar, 1/2 cup melted butter, 6 teaspoons cream, 1

teaspoon vanilla. Beat until creamy. Spread.

MRS. A. J. CANNATA, 605 Grant st., Niles, Mich.

LADY BALTIMORE CAKE.

2 cup sugar, 2-3 cup butter, 1 1/2 cup milk, 1 teaspoonful baking powder, 3 teaspoons baking powder, 5 egg whites, 1 teaspoon almond extract.

Cream the butter and sugar together thoroughly, add the sifted flour and baking powder alternately with the milk. Beat the mixture thoroughly and add the vanilla and almond extract. Cut and fold in the stiffly beaten whites of eggs. Grease three layer-cake tins, then line with paper. Grease the paper lining and pour in batter. Bake in a moderate oven for 20 minutes.

Filling.
1/2 cup sugar, 1 cup white corn syrup, 1 cup chopped nuts, 1/2 cup candied citron, 1/2 cup water, 1 egg white, 1 cup seeded raisins, 1 teaspoon almond extract, 1/2 teaspoon vanilla, 3/4 cup figs. Place sugar in a saucepan, add corn syrup and water. Cook until it forms a soft ball in cold water. Let cook a few minutes and pour a fine stream of stiffly beaten egg. Beat until blended, add chopped nuts, raisins, citron, figs and flavoring. Mix thoroughly and put cake together.

MRS. FLOYD POPE, 308 E. Ninth st., Mishawaka, Ind.

VEAL CHOIRS BAVARIAN.

Wipe six loin chops and put in a stewpan with one-half an onion, eight slices carrot, two stalks celery, one-half teaspoon peppercorns, four cloves and two tablespoons butter. Cover with boiling water and cook until tender. Drain, season with salt and pepper, dip in flour, egg and crumbs, fry in deep fat, and drain on brown paper. Arrange on a hot platter and serve with hot mashed sweet potatoes.

MRS. J. W. PETERS, 320 N. St. Joseph st.

PIRNEY PIE.

To the whites of three eggs whipped to a stiff froth add a cupful of cooked prunes, stoned, and run through a meat grinder; three table-spoonfuls of sugar, one table-spoonful of vanilla extract. Beat well and long, and bake in a lower pie crust. This is enough for one big pie.

MRS. C. A. FISHER, Bremen, Ind.

Recipes awarded honorable mention are as follows:

DELICIOUS JOHNNY CAKE.

One egg, 1/2 cup sugar beaten together, add 2 cups sour milk, 2 cups

corn meal, 3/4 cup flour in which a half teaspoon salt and 2 generous teaspoons baking powder have been sifted; melted lard size of a large walnut, scant 1/2 teaspoon soda (dissolved in a little of the sour milk.) Mix together in the order given.

CORA B. PARKHURST, Berrien Springs, Mich.

DEVIL'S FOOD CAKE.

2 cups of brown sugar, 1/4 cup butter, 1 cup sweet milk, 2 eggs, 3 teaspoonful cocoa, 2 teaspoonful baking powder, 1 teaspoonful soda, 1 teaspoonful vanilla.

Cream butter and sugar, add eggs after well beaten, then cocoa. Dissolve soda in milk, add to first mixture; sift flour twice, before measuring then add baking powder and flavoring. Stir all together and beat. Bake in layer or loaf in moderate oven.

Icing.

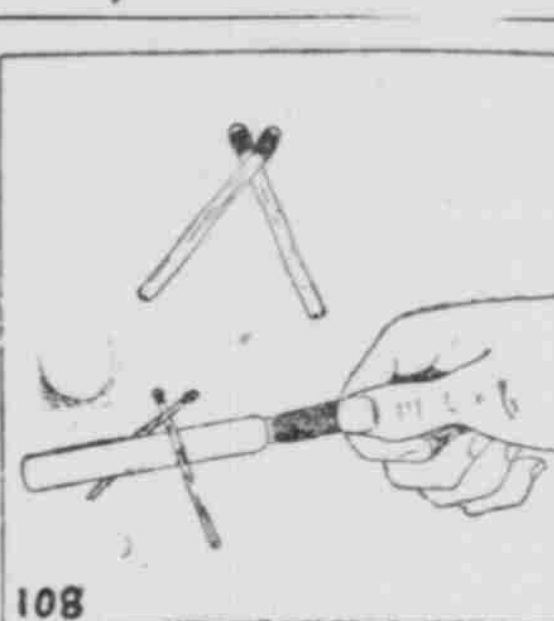
2 cup brown sugar, 1/2 cup cream or 1/4 cup milk and butter size of walnut; boil until it forms soft ball when dropped in cold water. Take from fire and beat to cream. If directions are followed closely success is assured.

MRS. WM. KINZIE, Bremen, Ind.

When the first five Moravian missionaries, in 1732, tried to found a station, the ruins of which recently have been discovered in the neighborhood of the present settlement at Makkovik, their leader, with the captain and five of the crew of the ship which brought them were murdered by the Eskimos. Undeterred by this failure, the mission returned a few years later and, thanks to its efforts, the Eskimo of Labrador is now as peaceful and truthful a Christian as one could wish to meet. The quality of truthfulness, indeed, he carries to almost absurd lengths. If he makes an accidental misstatement, it is said, he will apologize for telling a lie, and his request is refused, but on further consideration granted, he will say: "Why did you tell me a lie at first?"—Detroit News.

Balsa, lightest wood known, has 90 per cent of its volume composed of air enclosed in large, barrel-shaped cells.

After-Dinner Tricks



No. 108—The Walking Matches.

The ends of two matches are notched, and they are pushed together so the matches form a letter Y. An open knife is held by the handle, and the matches are placed astride the blade of the knife, which is held a few inches above the table, so the ends of the matches just touch the table. This works equally well if the matches are inverted and the heads touch the table. In a moment the matches begin to "walk" slowly up the blade to the handle. There is really no trick to this puzzling problem. Merely hold the knife handle tightly, and see that the tips of the matches just rest on the table. Muscular vibration does the rest, as experiment will prove.

Meats of Quality

We have a full line of both fresh and smoked meats. Luckily we've got

Plenty of Chickens and a Few Rabbits Select Oysters

We specialize on Home-Made Pork Sausage, Fresh Cottage Cheese, Strictly Fresh Eggs, Pickles of all kinds and many other good things to eat.

CALL US UP—WE DELIVER

KINZIE'S MEAT MARKET

105 West Division St.

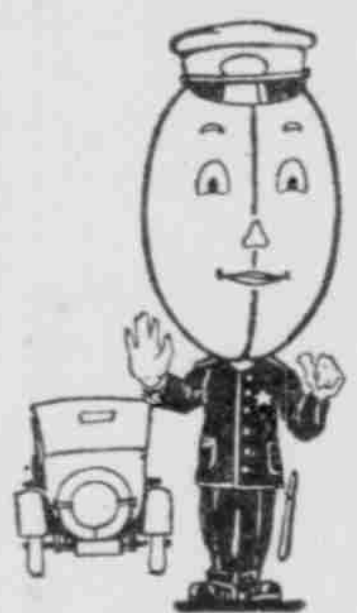
Fleming Brothers' Market

Now Located "Down Town"

South Bend's "way-back-wheners" will recall the time when Charley Fleming opened "The New Center Packing House Market" on W. Division st., about 10 years ago. During this decade there has been changes in its management but, something like the oft sung tooth brush, it's still in the family.

Not long ago the New Center passed into history, and the Division St. Market came into existence under the management of G. C. and T. A. Fleming. Now, to accommodate the demands of an increasing swelling patronage, G. C. and T. A. have moved over onto Michigan st., into a newer and better equipped market.

The Fleming Brothers are not unknown to South Benders and their new location will without a doubt extend the circle of their friends in town.



Stop!

Stop at the Coffee Ranch on Saturday says Mr. Coff E. Bean and fill your basket full of good things.

Our Coffee is delicious, Our Peanut Butter, too.

You'll like their taste, You'll like their price —Our aim is to please YOU.

Coffee Ranch Coffee is roasted fresh daily. Coffee Ranch Peanut Butter is made while you wait.

THE Coffee Ranch
133 N. Michigan St.

Mathias' Home Bakery

Formerly Located at 405 South Michigan St. Will Be

OPEN FOR BUSINESS SATURDAY, FEB. 11th

At Their NEW LOCATION
112 W. DIVISION ST.

1-2 Block West of Michigan St.

Royal Cash Grocery

408 SO. MICHIGAN STREET
Home Phone 2311 Bell Phone 551

Fancy Peaberry Coffee, 1 pound 25c; 3 lbs. for	70c	Sure-Pop Corn, 4 lbs.	25c
Corn or Peas, 3 cans	27c	Crackers, 2 lbs.	25c
Red Beans, 3 cans	27c	Toilet Soap, 6 bars	25c
Tomato Soup, 3 cans	27c	Rinso, 4 pkgs. for	25c
Corn Flakes, 3 pkgs.	25c	Chipso, 4 pkgs. for	25c
Toilet Paper, 7 rolls	25c	Rolled Oats, package	10c
Carnation Milk, 3 tall cans	32c	Calumet Baking Powder, 1 lb.	25c

Fleming Bros.

Formerly Division St. Market

405 S. Michigan St. 4 Doors South Grand Trunk R. R.

If you try our High Grade Meats you will be convinced that we handle the best that money can buy.

Good Luck Oleo, 2 pounds	42c
Best Grade Creamery Butter	39c
Cream and Brick Cheese	23c
Fresh Eggs	40c

Fancy Pork Cuts

Pork Loin Roast	15c
Lean Pork Roast	17c
Pork Tenderloin	40c
Spare Ribs	12 1/2c
Whole Pork Shoulder	15c
Pork Sausage	12c
Sliced Liver	5c
Pork Hearts	5c
Pure Lard, 2 pounds	35c

Genuine Lamb

Leg of Lamb	30c
Lamb Chops	30c
Lamb Shoulder	25c
Lamb Stew	20c

No. 1 Beef Cuts

Beef Pot Roast	10c
Plate Boil Beef	7c
Boned and Rolled Rib Roast	20c
Beef Tenderloin	35c
Round, Sirloin, Swiss Steak	18c
Boneless Rump Roast	20c
Good Hamburger	12 1/2c
Beef Brains	10c

Smoked Meats & Sausages

Sugar Cured Bacon	20c
Sugar Cured Picnic Hams	17c
Sugar Cured Bacon Squares	17c
Pressed and Minced Ham	20c
Frankforts, 2 pounds	25c
Polish & Garlic Sausage	20c
Smoked Cottage Butts	30c

Plenty of Fresh Country Veal—Dressed Chickens

TITTLE BROTHERS MARKET

233 South Michigan

Wholesale and Retail

Just A Few of Our Regular Prices

Veal Tenderloin Steak, per pound	25c
Tender Swiss Steak, per pound	20c and 18c
Breast of Country Veal, per pound	12 1/2c
Cut of Pork Shoulder, per pound	12 1/2c
Brisket of Young Beef, per pound	5c
Veal, Pork or Beef Hearts, per pound	6c
Good Cut of Beef Shoulder, per pound	10c

Country Style Sausage—"Good"—per pound	12 1/2c
Strictly Fresh Ground Hamburger, per pound	10c
Sweet Sugar Cured Hams, per pound	27c
Very Fine Bacon, per pound	17c
Fancy Cream or Brick Cheese, per pound	24c
Fresh Cottage Cheese, 3 pounds for	25c
Home Made Dill Pickles, per case	18c

Woodka Bros.

We strive at all times to see, not how much we can get for an article, but how low we can make the price consistent with economic merchandising. No matter how much you pay, you can't get any better meat satisfaction so—WHY PAY MORE?

Fresh Spare Ribs	13c	Pot Roast of Beef	10c	Shoulder Roast of Veal	20c
Fresh Pigs' Feet	08c	Boiling Beef	07c	Loin Roast of Veal	25c
Loin Roast of Pork	18c	Standard Rib Roast	12 1/2c	Veal Stew	14c
Shoulder Roast of Pork	14c	Round or Swiss Steak	22c	Georgia Square Bacon	18c
Fresh Pork Hearts	08c	Short Steaks	20c	Approved Brand Smok. Picnic Ham	18c
Fresh Oysters, quart	55c	Rib Roast, rolled and boned	23c	Jem Nut Oleo, 2 lbs. for	43c
Leg of Lamb	27c	Creamery Butter	37c	Good Luck, 2 lbs. for	43c

Pure Lard, 8 lb. Pail for \$1.00

118 S. Michigan St.

Phone Main 1462

National Tea Co.

815 S. Michigan St.
Phone Lincoln 2553

LaSalle and Hill St.
Phone Lincoln 6808

1246 W. Wash. Av.

Week-End Sale

FRIDAY AND SATURDAY

SPECIAL BARGAIN ITEM HEBE, tall cans; 2 for	15c	SPECIAL BARGAIN ITEM Tomato Soup, Van Camps	6c
SPECIAL BARGAIN ITEM CHISCO, 1-lb. can	18c	SPECIAL BARGAIN ITEM Novelty Dip Shrimp, No. 1 tin	10c
SPECIAL BARGAIN ITEM SALMON, No. 1, tall pink	10c	SPECIAL BARGAIN ITEM 48-50 Large Santa Clara Prunes	16c
SPECIAL BARGAIN ITEM GRAPE NUTS	15c	SPECIAL BARGAIN ITEM FLOUR—Gold Medal 24 1/2 lbs.	95c
SPECIAL BARGAIN ITEM Pillsbury's Bran	14c	SPECIAL BARGAIN ITEM PURE LARD— per lb.	10c
SPECIAL BARGAIN ITEM Fairy Soap, small size, 2 for	10c	SPECIAL BARGAIN ITEM National No. 2 Tea Fancy Telephone Press (Sweet and tender)	14c

—NOTE—

For effective saving in your Grocery purchases try 'National' Every-day Prices, a few of which we submit herewith for comparison. A visit at the above mentioned stores will further demonstrate how you can cut down your Grocery Bills.

Baker's Cocoa, 1/2-lb. tins	18c	American Home No. 2 Tins Grated Pineapple in syrup; excellent for desserts, cake, topping, sherberts, etc.	10c
Baker's Premium Chocolate, 1/2-lb. cake	17c	American Home Fancy Red Salmon, No. 1 tin 27c (Finest Salmon packed)	
Corn Meal, white or yellow	2c	Minute Tapioca	12c
Palm Olive Soap	8c	Knox Gelatine	19c
Mazola Oil, pint cans	24c	Heinz Baked Beans, medium size	14c
Asparagus, Pratt Low No. 1 square tin, (large size tips)	35c	Red Cross or Foul's Marmont or Spaghetti 7 1/2c	
Solano No. 1 Tall Calif. Apricots, good syrup	15c	None-Such Mince-meat	16c
Puyallup No. 1 Tins Blackberries, in syrup	15c	Best Pumpkin, No. 3 can	11c
National No. 2 Cans Extra Choice Green Stringless Beans	25c	Dill Pickles, good quality, quart jar	20c
Serve-You-Rite or Maytime No. 2 Tins Sliced Beets	10c	Sweet Gherkins, Banquet, 12-oz. jar	20c
National Cocoa, 8 oz. jars	15c	Old Dutch Cleanser	10c
Crab Meat, No. 1 1/2 tins, 6-oz.	41c	13c Hominy, No. 3 can	8c
Tuna, No. 1 1/2 tins, all white meat, Catalina	20c	Mayonnaise, Blue Ribbon, 8 oz. jar	32c
Loganberries, No. 2 tins, Hunt's Supreme	29c	Preserves 1-lb. jar, Cony Bear Brand (Raspberry or Strawberry)	25c
Peanuts, roasted fresh every day	15c		